

Brooklyn Grange Mini Wedding

Open Bar featuring Beer, Wine & Cava with Stationary Personal Cheese Boards OR Small Bites, Sliders & BK Grange Crudite Cups

2022

Guests: Up to 30

Time:

3 Hour Event

Client:

Event Location: Brooklyn Grange Rooftop



APPETIZER SELECTION

*Served at room temperature

PERSONAL CHEESE BOARD

Three cheeses served with Dried Fruit, Nuts, Olives, Grapes,
Honey, Fig Jam, Edible Flowers, Sliced Baguette

*Or mini cheese cup

CRUDITES

BK Grange Veggie Crudités Cup with Beet Hummus (Vegan)

SLIDERS- CHOOSE 3

GF Options Available

Meatloaf Burger with Smoky Bacon Tomato Jam
Spicy Turkey with Jalapeño Slaw & Cheddar
BLT with Herbed Mayo
BBQ Pulled Pork with Jalapeño Coleslaw
Smoked Chicken with Pimento Cheese & Pickled Onions
Caprese with Mozzarella, Tomato, & Pesto (Veg)
Vegan Cheese, Pepita-Pesto, Roasted Carrots, Kale (Vegan)











SMALL BITESSELECTION

*Can replace Cheese Boards or added on *Served at room temperature SMALL BITES

Seasonal Caprese Bites with Housemade Mozzarella (GF)

Deviled Beet Eggs with Berbere & Parsley (GF)

Smoky Bacon-Wrapped Blue Cheese Dates (GF)

Wagyu Beef Pigs in a Blanket with Berbere Dipping Sauce

Ham, Cheddar & Jalapeno Mini Biscuits

Fig & Bacon Mini Biscuits

Smoked Salmon & Crème Fraiche on Open-Face Mini Biscuit
Blue Cheese & Marcona Almonds on Orange Crisp (GF) (Vegan Option)
Herb Frittata with Gruyere (with or without bacon) (GF)
Cashew Cheese with Fig & Rosemary on Crostini (Vegan)











DESSERT

CHOOSE ONE `
(\$6 add on per person)

MINI BANANA PUDDING CUPS

A classic southern treat, creamy banana pudding layered with vanilla wafers and fresh bananas

MINI CHOCOLATE MOUSSE

With edible flower (vegan)





CHEESE "CAKES" Inquire for pricing

CAMPBELL & CO. Brooklyn

BAR BEVERAGES

*Local Options Available Upon Request



Beers

Victory, Prima Pilsner Lagunitas IPA







Red, White & Cava

2015 Backstory, Chardonnay California

Barnard Griffin, Sauvignon Blanc Columbia Valley, WA

2015 Backstory, Cabernet Sauvignon California

The Pinot Project, Pinot Noir, California

> Cava-Conquilla Brut Cava

Waters & Sodas

Spindrift Sparkling Water, Coke, Diet Coke & Ginger Ale & Self-Serve Water Station





STAFFING



To ensure a successful event, we will provide our professionally trained staff to include the following:

- 1 Event Captain/Server
- 1 Server
- 1 Bartender

Staff will vary pending final walk-thru, menu selection and details.



RENTALS



We will arrange for the delivery of the following rental items:

bar equipment (ice chests, mats, beverage buckets, etc.) bussing trays serving trays servingware

Price may vary pending final details.



Brooklyn Grange Mini Wedding		
EVENT DATE	TBD	
TIME	3 Hour Event	
LOCATION	Brooklyn Grange Rooftop	
PARTY STYLE	Open Bar featuring Local Beer, Cider & Wine with Stationary Personal Cheese boards, Crudite Cups & Sliders	
GUEST COUNT	Up to 30	
DURATION	2 Hour Setup 3 Hour Event 1 Hour Staff Breakdown	
ITEM	DETAILS	COST
APPETIZERS	Cheese Boards \$21.50/pp- \$645 Sliders- 3 Varieties, \$12.75/pp (3 sliders pp) \$382.50 BK Grange Crudite Cups- \$5/pp- \$150	\$1,177.50
BAR	Wine, Beer & Cava Bar (3 hours) \$40/pp	\$1,200
STAFFING	1 Event Captain/Server, 1 Server, 1 Bartender	\$840
RENTALS	Bar equipment (ice chests, mats, beverage buckets, etc.), bussing trays, tables and linens for food station & bar, servingware *Other Rental Fees TBD	\$350
DELIVERY	Delivery & Pickup	\$150
DISPOSABLES	8" Palm Leaf Plates, eco tumblers & cocktail napkins	\$120
ICE	Ice & Delivery	\$75
PERMITS	SLA Caterer's Permit	\$250
ADMIN FEE	ADMINISTRATION FEE 10% The administrative Fee is intended to cover the cost of labor and other offsite operating expenses related to your event. This is not a staff gratuity and is subject to all applicable sales taxes.	\$416.25
TAXES	8.875%.	\$406.36
	TOTAL	\$4,985.11

THANK YOU.

